

## Welcome by Restaurant Klein Hartenstein

Dear guest,

Below, our patron cuisinier Dennis Richter Uitdenbogaardt proudly presents his menu. We are happy to serve you this menu per table with the number of dishes you prefer. If you prefer not to choose the menu, you can all choose your own dishes on the right-hand page. If you prefer to eat vegetarian, you just have to indicate this.

### **Airborne menu**

#### Steak tartare

Egg yolk / chives mayonnaise / vinaigrette / green herbs / red onion / mustard

#### Halibut

Smoked halibut / broth / string beans / deep-fried celeriac / black olives.

#### Veal cheek

Veal cheek / risotto / chorizo cracklings / cauliflower / filo pastry / arugula

#### Beef steak

Rosé roast / potato donuts / paprika tartar / paprika puree / bordelaise gravy

#### Cheeses

European cheeses / nut bread / apple / date jam / apple syrup

#### Cheesecake mandarin

Cheesecake / foam tarragon / lime / mandarin / white chocolate / curd

3 dishes € 35.00 Steak tartare / beef steak / cheesecake

4 dishes € 43.50 Steak tartare / halibut / beef steak / cheesecake

5 dishes € 51.50 Steak tartare / halibut / veal cheek / beef steak / cheesecake

6 dishes € 59.50 Steak tartare / halibut / veal cheek / beef steak / cheese / cheesecake

If you prefer a different layout of the dishes there is a surcharge.

A glass of matching wine costs € 6,00 per glass.

If you prefer half a glass this costs € 3,50

If you prefer a bottle of wine from the wine list, this is of course also possible.

Our Sommelier has put together an extensive and varied wine list with a wide variety of origin, grape varieties and styles.

For table water you pay €2,- per person.

We use our own tap system for flat water and / or sparkling water.

## Appetizers

### Carpaccio

Beef / truffle / raz el hanout mayonnaise / Parmesan / pine nuts / arugula  
Supplement duck liver curls € 4,50 € 11,85

### Steak tartare

Egg yolk / chives mayonnaise / vinaigrette / green herbs / red onion / mustard € 15,50

### Sea bass

Grilled / tartare / leeks / barbecue / quinoa / Hollandaise / black olives € 15,50

### Goose liver

Goose liver mousse / structures of beetroot / anchovies / macaron / capers € 16,95

### Dutch shrimp

Dutch shrimp salad/ avocado / croquette / cocktail sauce / cauliflower/fennel / chorizo € 16,95

## Intermediate dishes

### Risotto

Veal cheek / risotto / chorizo cracklings / cauliflower / filo pastry / arugula € 13,75

### Celeriac broth

Smoked halibut / string beans / fried celeriac / black olives € 12,50

## Main dishes

### Red Perch

Hollandaise / fennel / potato / garlic / celeriac / asparagus / tomatoes /peas € 23,50

### Lamb

Rosé roast / eggplant / goat's cheese / stew / polenta / tomato / lamb gravy € 24,50

### Langoustine

Langoustine / Iberico neck / kataifi dough / cauliflower / spinach / mushrooms / Parmesan cheese foam € 27,50

### Beef tenderloin

Rosé roast / potato donuts / paprika puree / tartar / bordelaise gravy € 27,50

## Desserts

### Cheesecake mandarin

Foam tarragon / lime / mandarin / white chocolate / curd € 10,50

### Omelet Siberienne

Mango / passion fruit sauce / mint / cake / egg whites € 10,50

### Dame Blanche "Hartenstein"

Vanilla mousse / ice cream / whipped truffle / chocolate structures € 10,50

### Cheeses

European cheeses / nutbread / date jam / apple syrup € 12,85